

# P A C E



## Barbera d'Alba

Denominazione di Origine Controllata

**Type of wine:** Still

**Colour:** Red

**Region:** Piedmont

**Grape variety:** Barbera

**Oenologist:** Lorenzo Quinterno

**Harvest:** Handpicked from the middle to the end of September

**Vinification:** Fermentation in steel tanks, approximately 15 days' maceration. Following maceration, the wine is decanted and malolactic fermentation begins. Ageing takes place on fine lees until bottling.

**Ageing:** Takes place in steel tanks; Once bottled, the wine can be kept for five to six years.

**Closure:** Diam corks

**Type of farming:** Conventional

**Tasting notes:** Dense ruby red color; Fresh, intense nose with marked plum and cherry sensations. On the palate, it is imposing and warm with a long finish; acidity is balanced and melds with the wine's structure yielding pleasure and drinkability; aftertaste is crisp with notes of jam.

**Pairings:** Ideal with pasta, meat and charcuterie.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

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